French Butter Dish

Place a quarter pound of butter in the lid and allow it to soften (HINT: save the wrapper) Once softened use the wrapper to pack the butter into the lid. Add enough water to the base to touch the lid. This will create an air tight seal when the lid is placed on the base.

If the air cannot get to the butter, the butter will stay fresh and can be left on the counter. You will always have soft, fresh butter to spread on your favorite food.

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